SAMPLE IPM INSPECTION CHECKLIST

Integrated Pest Management-Cafeteria Inspection Checklist

School Name:	Date/Tir	ne of Inspection:	Inspector:	
Building Exterior:	Satisfactory	Unsatisfactory	Comments for Facilities/Maintenance	
1. Garbage storage area				
2. Garbage handling system				
3. Perimeter walls				
4. Perimeter windows/openings				
5. Roof areas				
6. Parking lot and/or drainage areas				
7. Weeds and surrounding landscape				
8. Rodent-proofing				
9. Other	_			
Building Interior:				
1. Walls				
2. Floors				
3. Ceilings				
4. Floor drains				
5. Lighting				
6. Ventilation/Air handling equipment				
7. Other	_			
Food Storage				
1. Dry food storage area				
2. Damaged/spoiled dry food				
3. Empty container storage				
4. Refrigerated areas				
5. Overall sanitation				
6. Other			-	

Food Preparation/Distribut	ion Areas			
1. Counter and surface a	nreas			
2. Food serving lines				
3. Spaces around applia	nces/equipment			
4. Other				
	_			
Other Kitchen Areas				
1. Dishwashing areas	_			
2. Garbage/Trash areas				
3. Tray return area	_			
4. Storage area for pots/	/pans/plates			
5. Other				
			_	
Utility Areas and Bathroon	1			
1. Sinks and waterclose	ts			
2. Custodian's closet/we	ork area			
3. Other				
	_			
Lunchroom area				
1. Tables/chairs				
2. Office areas			_	
3. Vending machine are	a			
4. Other				
Recommendation to cafet	eria employees to aid in p	est prevention:		
		-		
This report reviewed by			(name)	(title)
This report reviewed by This report reviewed on		(date)	(name)	(une)
Action taken:		(uate)		
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